

LUNCH

Refreshment Breaks

Breakfast

LUNCH

Dinner

Reception

Beverage

Wine List



Sit Down Lunch
Executive Sandwich Lunch
Wrap Up
Scandinavian Lunch
Taste of Europe Buffet
Far East Buffet
Louisiana Buffet
Taste of Italy Buffet
Trade Show Lunch

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Sit Down Lunch

(minimum of 25 guests)

Appetizers (choose one)

French Served Salad

Classic Caesar - Crisp Romaine with Parmesan Cheese, Herbed Croutons and Caesar Dressing

Boston, Lola Rossa and Mizuna Leaf with Leamington Hot House Tomatoes and Cucumber

Lettuce Hearts Garden Salad, Shredded Carrots, Peppers, Tear Drop Tomatoes and Crumbled Feta

Soups Served in Soup Cups

Minestrone Soup

Butternut Squash and Carrot Bisque with Chive Batons

Creamy Mushroom Soup

Entrées (choose one)

Asian Seasoned Breast of Chicken with Toasted Sesame set atop Bahmi Goreng, Baby Bok Choy and Roasted Peppers

Cajun Spiced Centre Cut Ontario Pork Chop with Chorizo Jambalaya and Seasonal Vegetables

Lemon and Dill Baked Atlantic Salmon with Cous Cous and Chef's Selection of Seasonal Vegetables

6oz. Sirloin Steak with Pearl Onion and Shallot sauce, Potato Planks and Seasonal Vegetable Medley

Dessert (choose one)

Lemon Chiffon – local Berry Compote

Berry Crème Brûlée Flan

Mini French Pastry and Square Platter
(served per table of 8 or 10)

Raspberry Tartufo with Mango Coulis

French Vanilla Ice Cream with Deconstructed
Baklava

\$28.00 per person

(A Three Course Minimum is Required including Entrée)

Includes: Assorted Marshall's Bakery Rolls with Compound Whipped Butter, 100% Fresh Brewed Columbian Coffee, Decaffeinated Coffee and Tea

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Executive Sandwich Lunch

(minimum of 25 guests)

Chef's Daily Soup

Mixed Greens with Cranberries and Mandarin Oranges with House Made Dressing

Vegetable Pasta Salad with Sundried Tomato, Feta Cheese and Black Olives in a Smoked Tomato Dressing

(1.25 Pieces Per Person)

Albacore Tuna Salad with Dill Pickles, Organic Sprouts and Lemon on Sesame Bagel

Oven Roasted Vegetables with Fresh House Raised Sprouts in a Flour Tortilla

Roast Beef with Canadian White Cheddar and Caramelized Red Onion Aioli on Pretzel Loaf

Black Forest Deli Ham with Swiss Cheese, Sliced Tomato on a Cracked Wheat and Honey Roll

Roast Turkey Breast with Cranberry Salsa on Sunflower Seed Bread

Egg Salad with Celery on Butter Croissant

Seasonal Dessert Squares

Sliced Seasonal Fruit Display

Fresh Brewed 100% Columbian Coffee, Decaffeinated Coffee and Assorted Teas

\$18.00 per person

Add: Vegetable Platter with Herb Dips for \$2.50 per person

Available for Table Service with Crudit  Instead of Soup

\$20.00 per person Rounds of 8 or 10

** The London Convention Centre strives to use Ontario grown products whenever possible

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Wrap Up

(minimum of 25 guests)

Chef's Daily Soup

Garden Salad with House Dressing

(One 12" wrap per person)

Roast Beef, Turkey, Tuna Salad, Vegetarian, Black

Forest Ham and Egg Salad on Assorted Wraps

Fresh Home Baked Cookies

Mini All Canadian Chapman's Ice Cream Bars

Basket of Whole Seasonal Fruit

Fresh Brewed 100% Columbian Coffee, Decaffeinated

Coffee and Assorted Teas

\$18.00 per person

(not available for table service)

** Our sprouts are locally grown and finished in house

Scandinavian

(minimum of 25 guests, maximum 300)

Chef's Home Made Daily Soup

Field Greens with Peppers, Spinach and Shiitake

Mushrooms and Crispy Noodles in Sesame & Ginger Dressing

Open Faced Scandinavian Sandwiches

(3 pieces per person):

Atlantic Smoked Salmon with Dill Cream Cheese

Roast Striploin of Beef with Horseradish and Onion Chips

Herb Roasted Chicken Breast with Mango Salsa

Blackened Tiger Shrimp with Garlic Aioli

Prosciutto with Roasted Peppers and Asiago

Selection of Sliced Fresh Fruit and Berries

Assorted Mini French Pastries

Fresh Brewed 100% Columbian Coffee, Decaffeinated Coffee and Assorted Teas

\$23.50 per person

(not available for table service)

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Taste of Europe Buffet

(minimum of 50 guests)

(Choose 3 starters)

Cucumber and Dill in Sour Cream Dressing
Classic European – Potato Salad with Eggs,
Capers, Chopped Onion and Pickles
Italian Pasta Salad with Basil Pesto Vinaigrette
Traditional Caesar Salad
Garden Salad with House Made Vinaigrette
Cream of Cauliflower and Asiago Soup
Chicken Noodle (The International Favourite)
Tomato Basil Soup

(Choose 1 entrée)

Hungarian Beef Goulash
Chicken Schnitzel
Beef Stroganoff
Smoked Pork Loin Chop
Herb Roasted Breast of Chicken with Mushroom Sauce

Fresh Vegetables

Buttered Egg Noodle or Yukon Gold Mashed Potato
Assorted Marshall's Bakery Rolls and Butter
Bread Pudding with Crème Anglaise
Selection of Seasonal Dessert Squares and Mini
French Pastries
Fresh Brewed 100% Columbian Coffee,
Decaffeinated Coffee and Assorted Teas

\$25.00 per person

\$4.50 for additional entrée

(For groups under 50 guests a 15% surcharge will be applied to the menu price. Buffets not available for groups under 25 guests).

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Far East Buffet

(minimum of 50 guests)

Mixed Greens with Honey Lemon Dressing
Tabbouleh with Mint, Tomato and Cucumber
Butter Chicken, Curry Beef, Basmati Rice
Mixed Seasoned Vegetables
Clay Oven Naan and Pita Breads
Rice Pudding, Sliced Fresh Fruit, Almond Squares

Fresh Brewed 100% Columbian Coffee,
Decaffeinated Coffee and Assorted Teas

\$26.00 per person

Louisiana Buffet

(minimum of 50 guests)

Tortilla Soup
Assorted Greens with Ancho Dressing
Louisiana Jambalaya with Shrimp and Chorizo Sausage
Roast Cajun Chicken or Alligator and Pork Sausage
Fettuccine in a Creamy Southwest Sauce
Seasonal Vegetables
Corn Bread
Butter Pecan and Fruit Tarts
Fresh Brewed 100% Columbian Coffee,
Decaffeinated Coffee and Assorted Teas

\$26.00 per person

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Taste of Italy Buffet

(minimum of 50 guests)

Minestrone Soup with Basil Croutons

Creamy Caesar Salad with Chipped Bacon

Mesclun Greens, Roma Tomatoes, Bocconcini and Artichokes with Italian Dressing

Pasta Salad Primavera

Chicken Cacciatore, Vegetable Penne Pasta and Cheese Tortellini

Seasonal Vegetables

Choice of Marinara and Alfredo Sauce

Herb Focaccia and Assorted Lusitana Bakery Rolls and Butter

Assorted Italian Pastries

Fresh Cut Fruit

Fresh Brewed 100% Columbian Coffee, Decaffeinated Coffee and Assorted Teas

\$25.00 per person

(For groups under 50 Guests a 15% surcharge will be applied to the menu price. Buffets not available for groups under 25 Guests).

Trade Show Lunch

(minimum of 50 guests – standing room only)

Carrot and Celery Sticks

Assorted Pickles

Hot Sandwich (Selection of one)

➤ Roast Sirloin of Beef with Cheddar Cheese Sauce and Jalapeno on Rosemary Ciabatta

➤ Grilled Breast of Chicken with Guacamole and Salsa on Focaccia Bread

➤ Pulled Pork with Smokey B.B.Q Sauce on Vienna Loaf

Assorted Home Baked Cookies and Whole Fruit

Fresh Brewed 100% Columbian Coffee, Decaffeinated Coffee and Assorted Teas

\$16.00 per person